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Betty Crocker®

Bake'n Fill Cake Pan

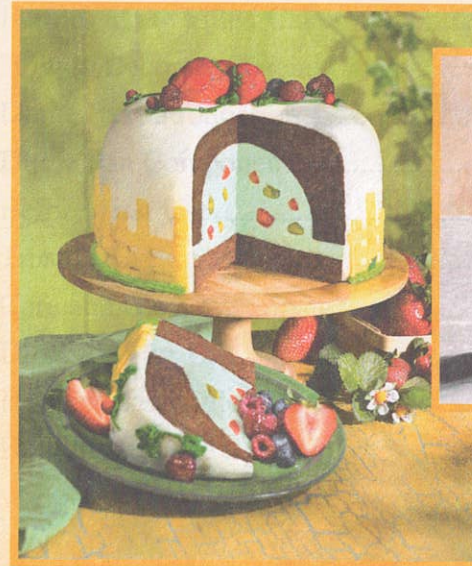


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Thank you for purchasing your new Betty Crocker® Bake 'n Fill Cake Pan with Dome Cake Pan. For over 80 years, Betty Crocker® has been bringing you quality products that you can trust. We feel you will be thoroughly satisfied with your new Betty Crocker® Dome Cake Pan. Thank you.

Betty Crocker®

INTRODUCTION

This Bake 'n Fill Cake Pan will help you create spectacular cakes and other desserts, and it's as easy as mix, bake and decorate. Start with a cake mix and follow our easy directions to make a variety of impressive dome cakes, or use your favorite "scratch" recipe and adapt it to use with the pan.

Because of the versatility of the Bake 'n Fill Cake Pan, you can choose to have a cake with filling, such as Baked Alaska, or a layered cake with frosting in the middle.

Create an Italian Torte or Chocolate Mocha Cake for a special occasion. Whatever you choose to make, this extraordinary bakeware provides limitless decorating and filling possibilities from fun to elegant.

BAKE 'N FILL CAKE PAN COMPONENTS



TALL PAN



BASE PAN



INSERT PAN

BEFORE YOUR FIRST USE

- Carefully unpack the Bake 'n Fill Cake Pan components and remove all packaging materials.
- Wash components with a soft cloth and soapy water, then dry completely.
- Read the instructions for use and care of the pan.

TIPS FOR USE

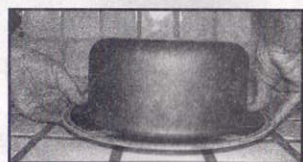
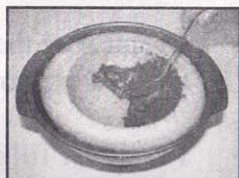
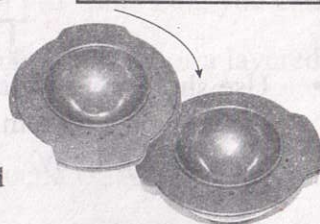
- Use shortening to lightly grease all baking surfaces of the pans including the bottom surface and the rim on the insert pan. Do not use cooking spray.
- Mix the ingredients as directed in the individual recipe.
- Do not fill the tall pan or insert pan beyond the bottom of the maximum fill mark on the inside of each pan.
- Base pan should never be more than half full of batter.
- Because of the hollow center in the cake, cool 20 minutes in the pans before removing insert pan.
- For easier filling, freeze cakes for about 30 minutes before filling with ice cream or fruit.

CARE AND CLEANING

- Do not use metal utensils on the pan components.
- Wash all pan components thoroughly after use.
- All of the pan components are dishwasher-safe.
- To avoid damaging the finish on the pan components, do not use metal scouring pads.

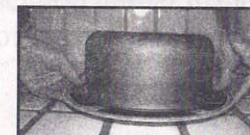
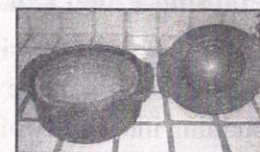
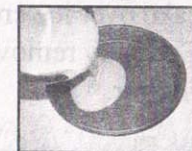
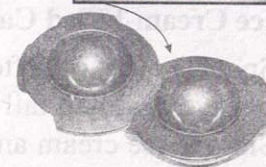
DIRECTIONS FOR USE TALL PAN WITH INSERT PAN (FOR FROSTED LAYER CAKES) (Do not use the base pan)

1. Use shortening to lightly grease all baking surfaces of the pans including the bottom and the rim of the insert pan. Do not use cooking spray.
2. You will need 2 packages of Betty Crocker® SuperMoist® cake mix (any flavor). Make 1 cake mix as directed on the package. Pour batter to fill line on inside of tall pan. **Do not overfill.**
3. Place insert pan over tall pan; secure by turning clockwise until handles are aligned and locked into place.
4. Make second cake mix as directed on package. Pour half of remaining batter to bottom of the fill line on inside of insert pan. **Do not overfill.** (Use remaining batter from second cake mix to make 12 cupcakes.)
5. Bake at 350°F for 50 to 60 minutes or until toothpick inserted in center of cake in insert pan comes out clean. (Do not remove insert pan at this point.)
6. Cool cakes 20 minutes in pans before removing insert pan.
7. Turn insert pan counter-clockwise; lift off insert pan. Leave cakes in pans.
8. Frost cavity in tall cake (do not fill). Carefully remove cake from insert pan; place over frosted cavity. If necessary, trim bottom of small cake so it is level with larger cake.
9. Place serving plate upside down over tall pan; carefully invert to turn cake onto plate. Frost and decorate top of cake as directed in recipe.



TALL PAN WITH INSERT PAN AND BASE PAN (FOR FILLED CAKES)

1. Use shortening to lightly grease all baking surfaces of pans, including the bottom and the rim of the insert pan. Do not use cooking spray.
2. You'll need 2 packages of Betty Crocker® SuperMoist® cake mix (any flavor). Make 1 cake mix as directed on the package. (If using yellow cake mix, decrease water to 1 cup for best results.) Pour batter to the bottom of the fill line on inside of tall pan. **Do not overfill.**
3. Place insert pan over tall pan; secure by turning clockwise until handles are aligned and locked into place. **Do not add batter to the insert pan.**
4. Make second cake mix. Pour half of batter from second cake mix into base pan. Pan should not be more than half full. (Use remaining batter from second cake mix to make 12 cupcakes.)
5. Bake base cake at 350°F for 28 to 30 minutes or until toothpick inserted in center comes out clean. Bake tall cake at 350°F for 45 to 50 minutes.
6. Cool base cake 5 minutes; remove from pan. Cool tall cake 20 minutes in pan.
7. Turn insert pan counter-clockwise; lift off insert pan and set aside. Do not remove tall cake from pan.
8. Fill cavity of tall cake with filling as directed in recipe. Place tall and base cakes in refrigerator or freezer as directed in recipe.
9. Place base cake over filled tall cake. Place serving plate upside down over the top of both cakes; carefully invert to turn cake onto plate. If necessary, trim sides of base cake. Frost and decorate as directed in recipe. Store in refrigerator or freezer.



HOW TO MAKE FILLED CAKES

Follow the directions on page 5 for "Bake 'n Fill Pan with Insert Pan and Base Pan" to make beautiful filled cakes. The following ideas will get you started.

Ice Cream-Filled Cakes

Spoon 1 quart of softened ice cream (one flavor or a combination) into cavity of cooled tall cake, smoothing ice cream after each addition. Smooth ice cream and press slightly to remove air holes. Place base cake over ice cream; press firmly to seal. Freeze in cake pan until firm. Carefully remove cake from pan. Frost and decorate as desired. Store in freezer.

Pudding-Filled Cakes

Make 1 (4-serving-size) package of instant pudding mix (any flavor) as directed on package for pudding--**except use 1 1/2 cups milk**. Spoon pudding into cavity of cooled tall cake. Smooth pudding and press slightly to remove air holes. Place base cake over pudding; press firmly to seal. Refrigerate in cake pan until very cold. Carefully remove cake from pan. Frost and decorate as desired. Store in refrigerator.

Fruit-and Whipped Cream-Filled Cakes

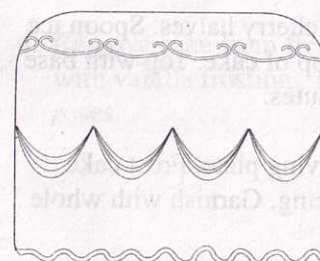
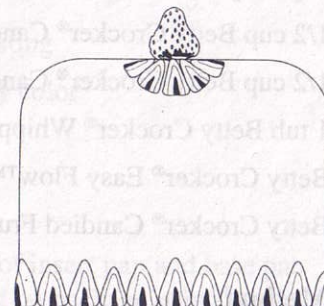
To make filling, in medium bowl, beat 1/2 cup whipping (heavy) cream with electric mixer on high speed until soft peaks form. Fold in 2 1/2 cups fresh fruit. Spoon filling into cavity of cooled tall cake. Smooth filling and press slightly to remove air holes. Place base cake over filling; press firmly to seal. Refrigerate in cake pan until very cold. Carefully remove cake from pan. Frost and decorate as desired. Store in refrigerator.

HOW TO DECORATE SPECIAL CAKES

Bake cake as desired, then use Betty Crocker® Rich & Creamy frostings and decorating icings to decorate these special cakes.

FRESH STRAWBERRY TORTE

Frost cake with vanilla frosting and smooth. Slice fresh strawberries and arrange around base of cake. Place whole berry on top of cake and finish by placing additional strawberry slices to create star pattern around whole berry on top of cake.



SIMPLE ELEGANCE CAKE

Bake Betty Crocker® SuperMoist® white cake mix. Spread chocolate frosting in cavity of tall cake. Frost cake with vanilla or butter cream frosting. Decorate with garlands and decorations made of different colors of decorating icing. Finish decorating by adding scallop border made of icing around base of cake.

ITALIAN TORTE

Ingredients

- 2 packages Betty Crocker® devil's food cake mix
- Water, oil and eggs called for on cake mix packages
- 1 quart pistachio ice cream, softened
- 1/2 cup Betty Crocker® Candied Fruit red cherry halves
- 1/2 cup Betty Crocker® Candied Fruit green cherry halves
- 1 tub Betty Crocker® Whipped fluffy white frosting
- Betty Crocker® Easy Flow™ decorating icing (any color)
- Betty Crocker® Candied Fruit whole red and green cherries, if desired

Method

1. Heat oven to 350°F. Grease tall pan, bottom of insert pan and base pan with shortening. Make 1 cake mix as directed on package using water, oil and eggs. Pour batter into tall pan to fill line; lock insert pan into place (do not fill). Make second cake mix using water oil and eggs. Pour half of batter from second cake mix into base pan. (Use remaining batter from second cake mix to make 12 cupcakes.)
2. Bake base cake 28 to 30 minutes or until toothpick inserted in center comes out clean; bake tall cake 45 to 50 minutes. Cool base cake 5 minutes; remove from pan. Cool tall cake 20 minutes; remove insert pan. Completely cool cake in tall pan before filling, about 1 hour. (For easier filling, freeze cooled cakes 30 minutes if desired.)
3. In large bowl; mix ice cream and red and green cherry halves. Spoon ice cream mixture into cake; smooth ice cream to top of cake. Top with base cake. Place filled cake in freezer at least 30 minutes.
4. Remove cake from freezer. Invert cake onto serving plate. Frost cake with white frosting. Decorate with decorating icing. Garnish with whole cherries.

CHOCOLATE NEAPOLITAN CAKE

Ingredients

- 2 packages Betty Crocker® SuperMoist® dark chocolate cake mix
- Water, oil and eggs called for on cake mix packages
- 1 quart Neapolitan ice cream, softened
- 1 tub Betty Crocker® Rich & Creamy vanilla frosting
- Betty Crocker® Easy Flow™ decorating icing, any color
- Betty Crocker® soft pink or red rose decorations

Method

1. Heat oven to 350°F. Grease tall pan, bottom of insert pan and base pan with shortening. Make 1 cake mix as directed on package using water, oil and eggs. Pour batter into tall pan to fill line; lock insert pan into place (do not fill). Make second cake mix using water, oil and eggs. Pour half of batter from second cake mix into base pan. (Use remaining batter from second cake mix to make 12 cupcakes.)
2. Bake base cake 28 to 30 minutes or until toothpick inserted in center comes out clean; bake tall cake 45 to 50 minutes. Cool base cake 5 minutes; remove from pan. Cool tall cake 20 minutes; remove insert pan. Completely cool cake in tall pan before filling, about 1 hour. (For easier filling, freeze cooled cakes 30 minutes if desired.)
3. Spoon ice cream into cake; smooth ice cream to top of cake. Top with base cake. Place filled cake in freezer at least 30 minutes.
4. Remove cake from freezer. Invert cake onto serving plate. Frost cake with vanilla frosting. Decorate with decorating icing. Garnish with roses.

BAKED ALASKA

Ingredients

- 1 package Betty Crocker® SuperMoist® white or yellow cake mix
- Water, oil and egg whites or eggs called for on cake mix package
- 1 quart strawberry ice cream, softened
- 3 egg whites
- 1/2 teaspoon cream of tartar
- 2/3 cup sugar

Method

1. Heat oven to 350°F. Grease tall pan and bottom of insert pan with shortening. Make cake mix as directed on package using water, oil and eggs. Pour batter into tall pan to fill line; lock insert pan into place.
2. Bake 45 to 50 minutes. Cool 20 minutes; remove insert pan. Completely cool cake in pan before filling, about 1 hour. (For easier filling, freeze cooled cake 30 minutes if desired.)
3. Spoon ice cream into cake; smooth ice cream to top of cake. Place filled cake in freezer at least 30 minutes.
4. Heat oven to 400°F. In medium bowl, beat egg whites and cream of tartar with electric mixer on high speed until foamy. Beat in sugar, 1 tablespoon at a time, until stiff and glossy.
5. Remove cake from freezer. Invert cake onto cookie sheet. Spread meringue over top and side of cake, covering completely. Bake about 5 minutes or until firm to the touch. Serve immediately, or return to freezer about 2 hours and serve frozen.

FRESH FRUIT TORTE

Ingredients

- 2 packages Betty Crocker® SuperMoist® yellow cake mix
- Water, oil and eggs called for on cake mix packages
- 1/2 cup whipping (heavy) cream
- 2 tablespoons powdered sugar
- 1 1/2 cups fresh raspberries
- 1 cup fresh blueberries
- 1 jar (12 oz) seedless raspberry jam, melted
- Additional fresh berries, if desired

Method

1. Heat oven to 350°F. Grease tall pan, bottom of insert pan and base pan with shortening. Make one cake mix as directed on package using water, oil and eggs. Pour batter into tall pan to fill line; lock insert into place (do not fill). Make second cake mix using water, oil and eggs. Pour half of batter from second cake mix into base pan. (Use remaining batter from second cake mix to make 12 cupcakes.)
2. Bake base cake 28 to 30 minutes or until toothpick inserted in center comes out clean; bake tall cake 45 to 50 minutes. Cool base cake 5 minutes; remove from pan. Cool tall cake 20 minutes; remove insert pan. Completely cool cake in tall pan before filling, about 1 hour. (For easier filling, freeze cooled cakes 30 minutes if desired.)
3. In medium bowl, beat whipping cream and powdered sugar with electric mixer on high speed until soft peaks form. Fold in raspberries and blueberries. Spoon fruit mixture into cake. Top with base cake. Place filled cake in refrigerator at least 30 minutes.
4. Remove cake from refrigerator. Invert cake onto serving plate. Spoon melted jam over cake. Garnish with additional berries.

CHOCOLATE MOCHA CAKE WITH CHOCOLATE MOUSSE FILLING

Ingredients

Cake

- 2 1/4 cups Gold Medal® all-purpose flour
- 1 2/3 cups sugar
- 3/4 cup butter or margarine, softened
- 2/3 cup baking cocoa
- 1 1/4 cups water
- 1 tablespoon instant espresso coffee (dry)
- 1 1/4 teaspoons baking soda
- 1 teaspoon salt
- 1 teaspoon vanilla
- 2 eggs

Filling

- 1/4 cup whipping (heavy) cream
- 2 tablespoons sugar
- 1/3 cup coffee liqueur
- 1 bag (6 oz) semisweet chocolate chips (1 cup)
- 2 teaspoons vanilla
- 1/2 cup whipping (heavy) cream

Frosting and Garnish

- 2/3 cup whipping (heavy) cream
- 6 oz semisweet baking chocolate, chopped
- Whole almonds or edible glitter, if desired

CHOCOLATE MOCHA CAKE WITH CHOCOLATE MOUSSE FILLING (CONTINUED)

Method

1. Heat oven to 350°F. Grease tall pan and bottom of insert pan with shortening; coat with flour. In large bowl, beat all cake ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Pour batter into tall pan to fill line; lock insert pan into place.
2. Bake 45 to 50 minutes. Cool 20 minutes; remove insert pan. Completely cool cake in pan before filling, about 1 hour. (For easier filling, freeze cooled cake 30 minutes if desired.)
3. In 2-quart saucepan, mix 1/4 cup whipping cream, 2 tablespoons sugar and the liqueur. Cook over medium heat, stirring constantly, until sugar is dissolved; remove from heat. Stir in chocolate chips with wire whisk until melted. Stir in vanilla. Pour into large bowl; cool about 10 minutes. In chilled small bowl, beat 1/2 cup whipping cream with electric mixer on high speed just until soft peaks form. Fold whipped cream into chocolate mixture. Spoon filling into cake; refrigerate.
4. In 1-quart saucepan, heat 2/3 cup whipping cream over low heat, stirring occasionally, until hot; remove from heat. Stir in baking chocolate until melted. Let stand about 5 minutes. Frosting is ready to use when it mounds slightly when dropped from spoon.
5. Invert cake onto serving plate. Spoon frosting over top and side of cake. Garnish with almonds or glitter.

ORANGE-APRICOT TORTE

Ingredients

Cake

2 1/4 cups Gold Medal® all-purpose flour

1 1/2 cups granulated sugar

1/2 cup butter or margarine, softened

1 1/4 cups milk

1 tablespoon grated orange peel

3 1/2 teaspoons baking powder

1 teaspoon salt

1 teaspoon vanilla

3 eggs

Filling

1 can (12 oz) apricot filling

Frosting and Garnish

2 oz cream cheese, softened

2 teaspoons milk

1 1/2 cups whipping (heavy) cream

1/2 cup powdered sugar

Fresh apricots, if desired

Method

1. Heat oven to 350°F. Grease tall pan and bottom of insert pan with shortening; coat with flour. In large bowl, beat all cake ingredients with electric mixer on low speed 30 seconds, scraping bowl constantly. Beat on high speed 3 minutes, scraping bowl occasionally. Pour batter into tall pan to fill line; lock insert pan into place.
2. Bake 45 to 50 minutes. Cool 20 minutes; remove insert pan. Completely cool cake in pan before filling, about 1 hour. (For easier filling, freeze cooled cake 30 minutes if desired.)
3. Spoon apricot filling into cake; freeze while making frosting.
4. In chilled large bowl, stir cream cheese and 2 teaspoons milk until smooth. Beat in whipping cream and powdered sugar with electric mixer on high speed, scraping bowl occasionally, until soft peaks form.
5. Invert cake onto serving plate. Spoon frosting over top and side of cake. Garnish with fresh apricots.

INTRODUCTION

This Dome Cake Pan will help you create spectacular cakes and other desserts, and it's as easy as mix, bake and decorate. Start with a cake mix and follow our easy directions to make a variety of impressive dome cakes, or use your favorite "scratch" recipe and adapt it to use with the pan.

Because of the versatility of the Dome Cake Pan, you can choose to have a cake with filling, such as Baked Alaska, or a layered dome cake with frosting in the middle.

Create basketball, baseball, tennis or other sport-themed cakes for your superstar's team party, or make a sophisticated centerpiece for a special occasion. Whatever you choose to make, this extraordinary bakeware provides limitless decorating and filling possibilities from fun to elegant.

DOME CAKE PAN COMPONENT



DOME PAN

(FOR USE WITH BAKE 'N FILL CAKE PAN SET)

BEFORE YOUR FIRST USE

- Carefully unpack the Dome Cake Pan and remove all packaging materials.
- Wash with a soft cloth and soapy water, then dry completely.
- Read the instructions for use and care of the pan.

TIPS FOR USE

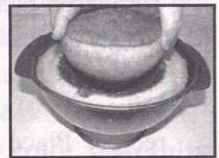
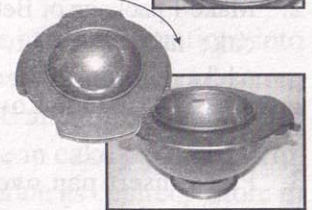
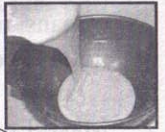
- Use shortening to lightly grease all baking surfaces of the pans including the bottom surface and the rim on the insert pan. Do not use cooking spray.
- Mix the ingredients as directed in the individual recipe.
- Do not fill the dome pan or insert pan beyond the maximum fill mark on the inside of each pan.
- Base pan should never be more than half full of batter.
- Because of the hollow center in the cake, cool 20 minutes in the pans before removing insert pan.
- For easier filling, freeze cakes for about 30 minutes before filling with ice cream or fruit.

CARE AND CLEANING

- Do not use metal utensils on the pan components.
- Wash all pan components thoroughly after use.
- All of the pan components are dishwasher-safe.
- To avoid damaging the finish on the pan components, do not use metal scouring pads.

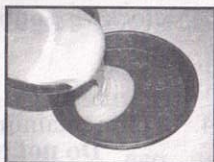
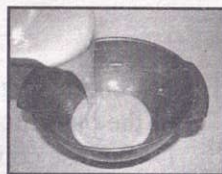
DIRECTIONS FOR USE DOME PAN WITH INSERT PAN (FOR FROSTED LAYER DOME CAKES) (Do not use the base pan)

1. Use shortening to lightly grease all baking surfaces of the pans including the bottom of the insert pan. Do not use cooking spray.
2. Make 1 package of Betty Crocker® SuperMoist® cake mix (any flavor) as directed on the package. Pour batter to fill line on inside of dome pan. **Do not overfill.**
3. Place insert pan over dome pan; secure by turning clockwise until handles are aligned and locked into place.
4. Pour remaining batter to fill line on inside of insert pan. **Do not overfill.**
5. Bake at 350°F for 50 to 60 minutes or until toothpick inserted in center of cake in insert pan comes out clean. (Do not remove insert pan at this point.)
6. Cool cakes 20 minutes in pans before removing insert pan.
7. Turn insert pan counter-clockwise; lift off insert pan. Leave cakes in pans.
8. Frost cavity in dome cake (do not fill). Carefully remove cake from insert pan; place over frosted cavity. If necessary, trim bottom of small cake so it is level with larger cake.
9. Place serving plate upside down over dome pan; carefully invert to turn cake onto plate. Frost and decorate top of cake as directed in recipe.



DOME PAN WITH INSERT PAN AND BASE PAN (FOR FILLED CAKES)

1. Use shortening to lightly grease all baking surfaces of pans, including the bottom of the insert pan. Do not use cooking spray.
2. Make 1 package of Betty Crocker® SuperMoist® cake mix (any flavor) as directed on the package. Pour batter to fill line on inside of dome pan. **Do not overfill.**
3. Place insert pan over dome pan; secure by turning clockwise until handles are aligned and locked into place. **Do not add batter to the insert pan.**
4. Pour remaining batter into base pan. **Pan should not be more than half full.**
5. Bake base cake at 350°F for 28 to 30 minutes. Bake dome cakes at 350°F for 45 to 50 minutes.
6. Cool dome cakes 20 minutes in pans. Cool base cake 5 minutes; remove from pan.
7. Turn insert pan counter-clockwise; lift off insert pan and set aside. Do not remove dome cake from pan.
8. Fill cavity of dome cake with filling as directed in recipe. Place dome and base cakes in refrigerator or freezer as directed in recipe.
9. Place base cake over filled dome cake. Place serving plate upside down over the top of both cakes; carefully invert to turn cake onto plate. If necessary, trim sides of base cake. Frost and decorate as directed in recipe. Store in refrigerator or freezer.



HOW TO MAKE FILLED CAKES

Follow the directions on page 18 for "Dome Pan with Insert Pan and Base Pan" to make beautiful filled cakes. The following ideas will get you started.

Ice Cream-Filled Cakes

Spoon 1 quart of softened ice cream (one flavor or a combination) into cavity of cooled dome cake, smoothing ice cream after each addition. Smooth ice cream and press slightly to remove air holes. Place base cake over ice cream; press firmly to seal. Freeze in cake pan until firm. Carefully remove cake from pan. Frost and decorate as desired. Store in freezer.

Pudding-Filled Cakes

Make 1 (4-serving-size) package of instant pudding mix (any flavor) as directed on package for pudding--**except use 1 1/2 cups milk**. Spoon pudding into cavity of cooled dome cake. Smooth pudding and press slightly to remove air holes. Place base cake over pudding; press firmly to seal. Refrigerate in cake pan until very cold. Carefully remove cake from pan. Frost and decorate as desired. Store in refrigerator.

Fruit- and Whipped Cream-Filled Cakes

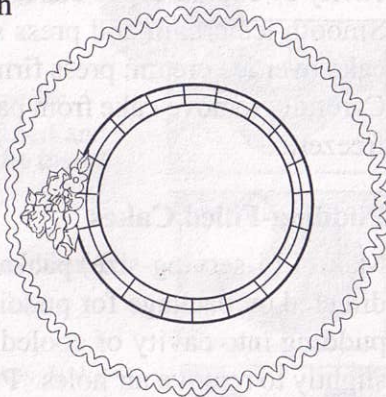
To make filling, in medium bowl, beat 1/2 cup whipping (heavy) cream with electric mixer on high speed until soft peaks form. Fold in 2 1/2 cups fresh fruit. Spoon filling into cavity of cooled dome cake. Smooth filling and press slightly to remove air holes. Place base cake over filling; press firmly to seal. Refrigerate in cake pan until very cold. Carefully remove cake from pan. Frost and decorate as desired. Store in refrigerator.

HOW TO DECORATE SPECIAL CAKES

Bake cake as desired, then use Betty Crocker® Rich & Creamy frostings and decorating icings to decorate these special cakes.

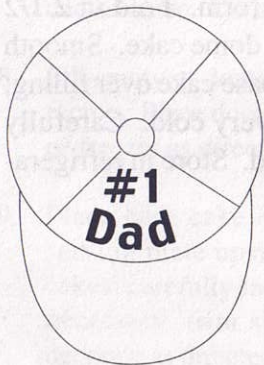
MOTHER'S DAY / EASTER BONNET

Create 'hat band' by applying 1-inch high layer of colored decorating icing around base of cake. Cover remaining cake with desired frosting and smooth. Using writing tip and chocolate or black decorating icing, create plaid pattern on hat band. Create roses on band by using flower tip and red decorating icing. Create leaves using leaf tip and green decorating icing. Create brim by spreading 2-inch wide layer of frosting around cake. Finish decorating by using writing tip to place bead around hat brim.



#1 DAD / FATHER'S DAY BASEBALL CAP

Cover cake with desired frosting and smooth. Using writing tip and chocolate or black decorating icing, create seams across top of cake. Use writing tip and chocolate or black icing to outline 'button' on top of cap. Using star tip and chocolate or black icing, fill area of button with alternating stars to cover. Use writing tip and decorating icing for inscription. Create cap bill by spreading a layer of frosting in front of cake. Using writing tip, add bead around bottom edge of cake and edge of cap bill.



JACK O' LANTERN

Make orange frosting by stirring desired amount of orange food color into vanilla frosting. Frost cake and smooth. Using writing tip and chocolate or black decorating icing, outline eyes, nose and mouth. Using star tip, fill mouth and nose and create pupil of eyes. Using same tip and yellow decorating icing, fill remainder of area of the eyes. Using petal tip and green decorating icing, create leaves and stem on top of cake. Add vines by using the same green icing and writing tip.



CHRISTMAS TREE ORNAMENT

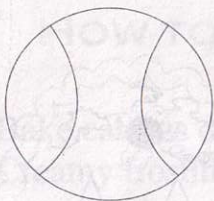
Cover cake with desired frosting and smooth. Create "Happy Holidays" and snowflake pattern using writing tip and white decorating icing. Create ornament decorations using white icing and twisted rope design (with writing tip, touch icing tip to cake, pipe out icing while making lifting and circular motion, touching back down on cake at end of each lift/circle). Finish decorations by adding scallop border with white icing around base of cake. Insert candy cane for ornament hook.



SMILEY FACE (SUNSHINE)

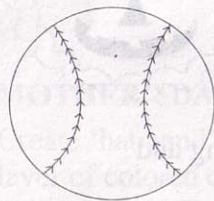
Make yellow frosting by stirring desired amount of yellow food color into vanilla frosting. Frost cake and smooth. Using writing tip and chocolate or black decorating icing, outline mouth, nose and eyes and create eyebrows and 'dimples'. Finish decorations by adding scallop border of chocolate or black icing around base of cake.





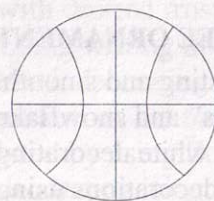
BASIC BALL PATTERN (Tennis Ball)

Frost cake with vanilla frosting. Using writing tip and black decorating icing, create seams by drawing two equal arches on each side of cake, approaching but not meeting at the top of the cake. Using star tip and yellow decorating icing, fill area between lines with stars to cover.



Baseball

Frost cake with vanilla frosting. Using black decorating icing for seams, create basic ball pattern as indicated above. Using writing tip and red decorating icing, create stitches.



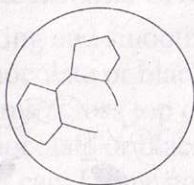
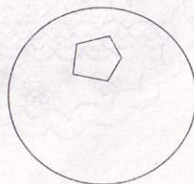
Basketball

Frost cake with chocolate frosting. Using black decorating icing for seams, create basic ball pattern as indicated above; include + over center.

SOCCER BALL

Draw a pentagon and a hexagon on paper to use as a pattern. Frost cake with vanilla frosting. Using writing tip and chocolate or black decorating icing:

1. Draw a $2\frac{1}{2} \times 2\frac{1}{2}$ -inch pentagon on top of cake
2. Connecting at all lines on pentagon, draw $2\frac{3}{4}$ -inch hexagon around pentagon.
3. Connecting at all lines on hexagon, finish line pattern by drawing alternating pentagons and hexagons around cake.
4. Using star tip and blue decorating icing, fill area between lines of pentagon with alternating stars to cover. Using same star tip and white icing, fill area between hexagons with alternating stars to cover.



CHOCOLATE-CHERRY CAKE

Ingredients

- 1 package Betty Crocker® SuperMoist® chocolate fudge cake mix
- Water, oil and eggs called for on cake mix package
- 1 quart cherry chocolate chip ice cream, softened
- 1 tub Betty Crocker® Pour & Frost™ vanilla frosting
- Star-shaped stencil, if desired
- Baking cocoa, if desired

Method

1. Heat oven to 350°F. Grease dome pan, bottom of insert pan and base pan with shortening. Make cake mix as directed on package using water, oil and eggs. Pour batter into dome pan to fill line; lock insert pan into place (do not fill). Pour remaining batter into base pan.
2. Bake base cake 28 to 30 minutes or until toothpick inserted in center comes out clean; bake dome cake 45 to 50 minutes. Cool base cake five minutes; remove from pan. Cool dome cake 20 minutes; remove insert pan. Completely cool cake in dome pan before filling, about 1 hour. (For easier filling, freeze cooled cakes 30 minutes if desired.)
3. Spoon ice cream into cake; smooth ice cream to top of cake. Top with base cake. Place filled cake in freezer for at least 30 minutes.
4. Remove cake from freezer. Invert cake onto serving plate. Microwave frosting as directed on tub. Pour frosting over entire cake.
5. Place stencil on top of cake; sprinkle cocoa over stencil to create star.

BROWNIE-PEANUT BUTTER CAKE

Ingredients

1 package (1 lb. 3.8 oz) Betty Crocker® fudge brownie mix

Water, oil and eggs called for on brownie mix package

1 package (8 oz) cream cheese, softened

1 cup peanut butter

1/2 cup powdered sugar

1 tub Betty Crocker® Pour & Frost™ chocolate frosting

Betty Crocker® Decors confetti or sprinkles

Method

1. Heat oven to 350°F. Grease dome pan and bottom of insert with shortening. Make brownie mix as directed on package using water, oil and eggs. Pour batter into dome pan to fill line; lock insert pan into place.
2. Bake 35 to 40 minutes. Cool 20 minutes; remove insert pan. Completely cool cake in dome pan before filling, about 1 hour. (For easier filling, freeze cooled cake 30 minutes if desired.)
3. In medium bowl, mix cream cheese, peanut butter and powdered sugar with spoon until smooth. Spoon mixture into cake; smooth mixture to top of cake.
4. Invert cake onto serving plate. Microwave frosting as directed on tub. Pour frosting over entire cake. Decorate with confetti or sprinkles.

BAKED ALASKA

Ingredients

1 package Betty Crocker® SuperMoist® white or yellow cake mix

Water, oil and egg whites or eggs called for on cake mix package

1 quart strawberry ice cream, softened

3 egg whites

1/2 teaspoon cream of tartar

2/3 cup packed brown sugar

Method

1. Heat oven to 350°F. Grease dome pan and bottom of insert pan with shortening. Make cake mix as directed on package using water, oil and egg whites or eggs. Pour batter into dome pan to fill line; lock insert pan into place (do not fill). (Use remaining batter to make 6 cupcakes.)
2. Bake 45 to 50 minutes. Cool 20 minutes; remove insert pan. Completely cool cake in pan before filling, about 1 hour. (For easier filling, freeze cooled cake 30 minutes if desired.)
3. Spoon ice cream into cake; smooth ice cream to top of cake. Place filled cake in freezer at least 30 minutes.
4. Heat oven to 400°F. In medium bowl, beat egg whites and cream of tartar with electric mixer on high speed until foamy. Beat in brown sugar, 1 tablespoon at a time, until stiff and glossy.
5. Remove cake from freezer. Invert cake onto cookie sheet. Spread meringue over top and side of cake, covering completely. Bake about 5 minutes or until firm to the touch. Serve immediately, or return to freezer about 2 hours and serve frozen.

ALMOND CAKE WITH CHOCOLATE FROSTING

Ingredients

- 1 package Betty Crocker® SuperMoist® yellow cake mix
- Water, oil and eggs called for on cake mix package
- 1/2 teaspoon almond extract
- 1 tub Betty Crocker® Rich & Creamy chocolate frosting
- 1/2 cup sliced almonds, toasted*

Method

1. Heat oven to 350°F. Grease dome pan and grease bottom and inside of insert pan with shortening. Make cake mix as directed on package using water, oil and eggs, and the almond extract. Pour batter into dome pan to fill line; lock insert pan into place. Pour remaining batter into insert pan.
2. Bake 45 to 55 minutes or until toothpick inserted in center of cake in insert pan comes out clean. Cool 20 minutes; remove insert pan. Remove small cake from insert pan onto wire rack; cool completely. Completely cool cake in dome pan, about 1 hour. (For easier filling, freeze cooled cakes 30 minutes if desired.)
3. Spread 1/3 tub of the frosting in cavity of cake, covering cavity. Place small cake on frosting in cavity. Invert cake onto serving plate. Frost with remaining frosting. Garnish cake with almonds.

*To toast nuts, bake uncovered in ungreased shallow pan in 350°F oven 6 to 10 minutes, stirring occasionally, until golden brown.

BIG BURGER CAKE

Ingredients

- 1 package Betty Crocker® SuperMoist® cake mix (any flavor)
- Water, oil and eggs called for on cake mix package
- 1 quart vanilla ice cream, softened
- Orange and yellow food colors
- 1 tub Betty Crocker® Rich & Creamy vanilla frosting
- 1 tub Betty Crocker® Rich & Creamy chocolate frosting
- 2 teaspoons sesame seed, toasted*
- 1 to 2 tablespoons strawberry jam

Method

1. Heat oven to 350°F. Grease dome pan, bottom of insert pan and base pan with shortening. Make cake mix as directed on package using water, oil and eggs. Pour batter into dome pan to fill line; lock insert pan into place (do not fill). Pour remaining batter into base pan.
2. Bake base cake 28 to 30 minutes or until toothpick inserted in center comes out clean; bake dome cake 45 to 50 minutes. Cool base cake 5 minutes; remove from pan. Cool dome cake 20 minutes; remove insert pan. Completely cool cake in dome pan before filling, about 1 hour. (For easier filling, freeze cooled cakes 30 minutes if desired.)
3. Spoon ice cream into cake; smooth ice cream to top of cake. Top with cake base. Place filled cake in freezer at least 30 minutes.
4. Remove cake from freezer. Invert cake onto serving plate. Stir desired amount of food colors into vanilla frosting to make light tan color for burger bun. Using half of the tan frosting, frost bottom third of cake. Using chocolate frosting, frost middle third of cake for the burger. Using remaining tan frosting, frost top third of cake for top of bun; sprinkle with sesame seed. Drizzle side of middle chocolate-frosted layer with jam to look like ketchup.

*To toast sesame seed, bake uncovered in ungreased shallow pan in 350°F oven 8 to 10 minutes, stirring occasionally, until golden brown

LADYBUG CAKE

Ingredients

1 package Betty Crocker® SuperMoist® white cake mix

Water, oil and egg whites called for on cake mix package

1 quart chocolate chip ice cream, softened

1 tub Betty Crocker® Whipped fluffy white frosting

1 tube Betty Crocker® black decorating gel

Black shoestring licorice

Betty Crocker® Decors red sugar

Method

1. Heat oven to 350°F. Grease dome pan and bottom of insert pan with shortening. Make cake mix as directed on package using water, oil and egg whites. Pour batter into dome pan to fill line; lock insert pan into place (do not fill). (Use remaining batter to make 6 cupcakes.)
2. Bake 45 to 50 minutes. Cool 20 minutes; remove insert pan. Completely cool cake in pan before filling, about 1 hour. (For easier filling, freeze cooled cake 30 minutes if desired.)
3. Spoon ice cream into cake; smooth ice cream to top of cake. Place filled cake in freezer at least 30 minutes.
4. Remove cake from freezer. Invert cake onto serving plate. Frost entire cake with frosting. Using decorating gel, make eyes, nose and mouth on side of cake. Use licorice for antennae. Sprinkle red sugar over cake to within 2 inches of face. Use decorating gel to make black spots.

TO CONTACT US

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